

ABSTRACT OF THE DISCLOSURE

The present invention provides a method for producing a soymilk curd comprising steps of: adding a protein cross-linking enzyme into acid-treated soymilk adjusted at pH 5.4 to 6.4 by adding an acid to the soymilk; allowing proteins in the soymilk to form cross-links by maintaining the temperature at 20 to 60°C; and allowing the cross-linked and acid-treated soymilk to coagulate by maintaining the temperature at 70 to 90°C. The present invention also provides a method for producing a soymilk curd comprising steps of: adding a protein cross-linking enzyme and sugars into acid-treated soymilk adjusted at pH 5.4 to 6.4 by adding an acid to the soymilk; allowing proteins in the soymilk to form cross-links by maintaining the temperature at 20 to 60°C; and allowing the cross-linked and acid-treated soymilk to coagulate by maintaining the temperature at 70 to 90°C.